



Maple Roasted Butternut Squash Salad

Red Wine vinaigrette
2 Tablespoons red wine vinegar
1 garlic clove, minced
1 teaspoon whole grain mustard
1/3 cup olive oil
Salt and black pepper to taste

Salad
3 cups peeled diced butternut squash
1 Tablespoon olive oil
1 Tablespoon maple syrup
1 teaspoon grated orange peel
Salt and black pepper to taste
2/3 cup coarse broken walnuts
1 teaspoon (each) olive oil; maple syrup
10 ounces Artisan lettuce leaves (green and red mixed)
2 green onions, fine chopped
1/4 cup chopped orange segments (optional)
1/2 cup pomegranate-infused dried cranberries
1 (7 ounce) bag multi-grain pita chips

Preheat oven to 400 degrees F.

Prepare Dressing: In a small bowl, combine vinegar, garlic clove, and mustard; whisk in oil; season with salt and black pepper to taste. Set aside.

In a shallow baking pan, toss squash with combined olive oil, maple syrup, and orange peel; season with salt and black pepper. Spread into single layer. Bake in preheated 400 degrees F. oven for 20 minutes; stirring once during baking.

In a small bowl, toss walnuts in oil and maple syrup. Remove pan from oven; stir squash. Add the walnuts in a single layer onto one section of the pan, separating them from the squash. Return to 300 degree F. oven; bake for 10 minutes to toast walnuts and until squash is tender. Remove from oven; set aside.

In a large bowl; place torn lettuce leaves and green onions; toss with dressing; add oranges if desired. Toss cranberries with toasted walnuts and roasted squash.

To serve: Place pita chips around edge of serving plate; spoon salad greens in center of plate. Place the roasted squash mixture in center of plate; drizzle with any remaining dressing. Serve room temperature.
Yield: serves 6 dinner salads

Inspired by: Straight from the Earth by Myra Goodman & Marea Goodman

Cook's Note: Adding chopped orange segments will add more liquid to your salad. It is a real favorite for those harvest dinners.

About the Recipe: Warm roasted butternut squash, crunchy toasted walnuts, and sweet pomegranate cranberries top a bed of fresh crisp Artisan lettuce, flavored with green onions, a hint of orange and surrounded with crunchy multi-grain pita chips. It's perfect to serve with smoked turkey.

